

MOzen
bistro

AFTERNOON

NIGIRI (TWO PIECES)

*YELLOWTAIL (HAMACHI)	14
*BIG EYE TUNA (MAGURO)	14
*FATTY TUNA BELLY (TORO)	32
*SALMON (SAKE)	10
*FRESH SWEET SHRIMP (AMA EBI)	16
*SEA URCHIN (UNI)	16
COOKED SHRIMP (EBI)	12
BBQ EEL (UNAGI)	12
JAPANESE OMELET (TAMAGO)	8

SASHIMI (THREE PIECES)

*YELLOWTAIL (HAMACHI)	16
*BIG EYE TUNA (MAGURO)	16
*FATTY TUNA BELLY (TORO)	48
*SALMON (SAKE)	15
*FRESH SWEET SHRIMP (AMA EBI)	24
*SEA URCHIN (UNI)	24
*SURF CLAM (TUBU GAI)	18
*SALMON ROE	14
COOKED SHRIMP (EBI)	18
KING CRAB	27

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CHEF KATZ'S ROLLS AND INSPIRATIONS (EIGHT PIECES)

CALIFORNIA ROLL	1 8
Lump blue crab with cucumber and avocado	
* SPICY TUNA ROLL	1 2
Chopped big eye tuna, blended with spicy chili aioli	
* SHRIMP TEMPURA ROLL	2 2
Cucumber, avocado, spicy tuna and green onion	
* SPICY YELLOWTAIL ROLL	1 4
Chopped yellowtail with togarashi chili and aioli	
* YELLOWTAIL COMBO ROLL	2 4
Spicy hamachi roll with hamachi sashimi, garlic chip and chili sauce	
* SPIDER ROLL	2 4
Soft shell crab tempura, cucumber, avocado and tomago	
* RAINBOW ROLL	2 4
California roll with sliced tuna, hamachi, salmon and fluke	
CRUNCHY DRAGON ROLL	2 2
Eel, tempura shrimp, avocado and cucumber	
* SURF AND TURF	3 2
Alaskan king crab and bulgogi beef with Japanese miso, avocado, spicy aioli and serrano chili	
CATERPILLAR	2 4
Shrimp tempura, avocado topped with chili serrano, eel sauce and tempura crunch	
* JAPANESE BENTO	3 8
Sashimi and nigiri of tuna, hamachi and salmon, shrimp tempura, beef tataki, unagi with eel sauce, tamago, and miso soup	

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PRIX-FIXE LUNCH MENU

32

FIRST COURSE CHOICE OF:

SOUP OF THE DAY

or

 FIELD GREENS SALAD

Delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette

SECOND COURSE CHOICE OF:

MISO COD

Braised daikon radish, pickled hajikami ginger and soy broth

or

TALEGGIO AND PEAR PANINI

Olive oil brushed ciabatta, roasted butternut squash, arugula and sage

THIRD COURSE CHOICE OF:

GREEN APPLE AND LEMONGRASS MOUSSE

Green apple gelée, lemongrass milk mousse, apple confit, caramelized rice crispies
and apple sorbet

or

CHOCOLATE MOCHA POT DE CREME

Coffee creameux, mocha ice cream brownies and peanut brittle

AFTERNOON

FROM THE GARDEN

 FIELD GREENS SALAD 14

Delicate field greens and fresh seasonal vegetables tossed in lemon vinaigrette

CAPRESE SALAD 16

Buffalo mozzarella, heirloom tomatoes, balsamic reduction and pesto

*CAESAR SALAD 16

Crisp romaine lettuce gently tossed with caesar dressing, hardboiled egg, crouton, parmesan cheese and anchovies

ADD TO ANY OF THE SALADS ABOVE

Poached chicken breast 8

Grilled shrimp 9

*Seared salmon 9

PEKING DUCK SALAD 17

Asian pear and kumquat confit, fresh hearts of palm, hoisin sauce, sesame oil and pine nuts

*TUNA NICOISE SALAD 20

Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, anchovies, nicoise olives and fresh lettuce hearts

FROM THE SIMMERING POT

MISO SOUP 10

Shiro miso with wakame, tofu and scallion

SOUP OF THE DAY 12

Chef's daily inspiration from fresh produce

FRENCH ONION SOUP "AU GRATIN" 12

Caramelized onions, baguette crouton and aged gruyere

AFTERNOON

FROM THE SEA

ALASKAN KING CRAB SUMMER ROLL 17

Crispy lotus root and tangy Thai sweet dressing

 SHRIMP COCKTAIL (6 PIECES) 18

Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce

 SNOW CRAB CLAWS (6 PIECES) 24

Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce

BURGERS & SANDWICHES

Burger and sandwiches are accompanied by French fries, side salad and homemade pickle

*CERTIFIED ANGUS BEEF BURGER 28

Our signature recipe with chuck meat

Served with your choice of: Bibb lettuce, beefsteak tomato, caramelized onions, smoked bacon or sautéed wild mushrooms

Cheese selections: American, Swiss, Cheddar or Blue

TURKEY CLUB SANDWICH 18

Toasted sourdough, pesto aioli, Boston Bibb lettuce, home-dried tomatoes, smoked turkey and bacon, and Swiss cheese

TALEGGIO AND PEAR PANINI 20

Olive oil brushed ciabatta, roasted butternut squash, arugula and sage

AFTERNOON

ENTREES

MISO COD	26
Braised daikon radish, pickled hajikami ginger and soy broth	
* ROASTED MARINATED WAGYU SKIRT STEAK	28
Potato “Pont Neuf”, bone marrow, zucchini and miso mustard sauce	
POTATO GNOCCHI	18
Aged Parmesan cream, basil pesto, heirloom cherry tomatoes and toasted pine nuts	
THE ARTISANAL CHEESE AND CHARCUTERIE BOARD	24
P’tit Basque, Humbolt Fog, MouCo ColoRouge Serrano ham, Spanish chorizo, salami and mortadella Served with pickle, apricot compote, fig cake and nuts	
THAI GREEN CURRY	26
Choice of prawns or chicken simmered in spicy coconut curry, with Siamese eggplant and sweet basil, served with jasmine rice	
WONTON NOODLE SOUP	21
Chicken broth flavored with anchovies, wonton noodles, kalia, shrimp and pork wonton, char sui pork	
CUSTOMIZE YOUR PASTA	
<i>Choice of spaghetti, penne or tagliatelle</i>	
Alfredo Sauce	18
Marinara Sauce	18
Bolognese Sauce	20
Carbonara Sauce	22
* KOREAN BULGOGI	20
Marinated stir fried striploin, fragrant jasmine rice, green onions, homemade kimchi, sesame and Bibb lettuce	

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